

mt maude dry riesling 2019

W A N A K A

Fragrances of lavender, lime leaf and citrus peel are layered over the characteristic wet stone, slate and talc aromas. A very precise expression of dry Riesling, one that is well balanced, with texture and promise from this beautiful mature vineyard.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

The 2019 vintage growing season at Mt Maude began well with good soil moisture and warmer temperatures. However the flourish of new spring growth was threatened by a severe frost on the 13th of October, which we narrowly escaped with the help of a helicopter flying for 5 hours, creating air movement and avoiding that potentially devastating cool air settling around the vines.

The months of October, November and even into December proved to be exceptional growing conditions for the vines, with warm days and higher than average rainfall, resulting in healthy canopies, good flowering and fruit set.

Warm, settled weather took over as we began the new year and the vineyards, despite a drawn out veraison looked on target for a more typical harvest date. The settled weather continued and picking decisions were made with confidence, easy when the fruit looks so good. The harvest began for Mt Maude on the 8th April 2019.

VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Our 2019 Riesling was split into two distinct parcels. The fruit for this Riesling comes from the West side of the house block. Whole bunch pressed and fermented to near dryness in stainless steel. Minimal movement or fining to ensure the pure aromas of this wine from a great vineyard and year were protected.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	RESIDUAL SUGAR	ALCOHOL	pH	ACIDITY
17th April 2019	3rd July 2019	1322 Bottles	7.8g/L	11% VOL	2.86	9.8g/L